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PROPER RECEPTACLE HOUSEWIFE WILL APPRECIATE.

Adornments of the Table Must by No Means Be Kept "Anywhere"—Should Have Most Regular Care and Attention.

There is not the slightest doubt that a certain quantity of silver goods adds a wonderful charm to the appearance of a table—a charm which can be imparted in no other way. At the same time there is equal certainty that the possession of any quantity of silver means a very real addition to the domestic labors of the housewife. Few housewives, though, are there who do not prefer the additional labor rather than forego the pleasure of counting more or less silver among their household treasures.

Whenever there is the possible choice always buy silver goods as plain as possible—they are more costly than when elaborately chased and engraved, but they are also far less trouble to keep in order and look infinitely worth the extra value.

Because there is not enough silver, perhaps, to warrant the adoption of a silver pantry or great canteen, do not fall into the error of keeping silver "anywhere." If there is no small cupboard fixed in the house which can be used for the purpose, have a silver cupboard made—a good strong cupboard lined right through with green baize. With larger things—cups and bread baskets, cream-jugs, and so on—just stand them on the shelves of such a cupboard. Small cutlery things are better if kept in baize rolls, which are quite easily made. Take two strips of baize, one wider than the other. Join them together in envelop fashion, and stitch across in a succession of pockets. Slip a fork or spoon into each of the pockets, fasten the flap over with a couple of patent clips, and the result is a thing which will keep the silver much better than any baize-lined baskets. It is not wise as a rule to keep silver goods in satin or velvet-lined jeweler's cases, as frequently in time the color or friction of the lining affects the color of the silver.

Silver must be attended to regularly—not once in three months. Keep a special china or earthenware bowl for washing the silver in each time it is used. Simply make a good soap lather with boiling water, adding a tablespoonful of broken soda for every quart of water.

Three Good Recipes.

Lemon Sherbert.—The juice from eight lemons and one orange; grate the rind from one of the lemons and the orange also. Add four cups sugar, one pint cream, two quarts milk and freeze.

Peach Short Cake.—One cup sugar, a quarter cup butter, one egg, one cup milk, two cups flour, two teaspoons baking powder and a little salt. Bake in two layers and spread between and on top with peaches stewed down thick with plenty of sugar. Serve with whipped cream.

Norfolk Stew.—Take two and a half pounds of smoked ham, cut in small pieces. Cut off the fat and brown down with one onion; then put in the lean ham with a quart of tomatoes; add just enough water to cook. Cover and cook slowly two hours; if the ham is salt freshen first.

Jelly Roll That Will Not Break.

Six eggs beaten separately, very light; then mix and beat light together; add one scant cup sugar and beat some more. Fold in one scant cup flour with one level teaspoon baking powder. Flavor with lemon and vanilla. Bake 30 minutes, adding a pinch of salt last. Turn out on cloth wrung out of cold water. Beat the jelly slightly with fork so it can be quickly spread on with a butcher knife. Currant or blackberry jelly is best. Don't use tough jelly, as it is hard to spread. Roll quickly. Delicious and healthful.

Macaroon Coffee Custard.

One-half scant cup sugar, one-half teaspoon salt, one large teaspoon corn starch, one cup milk, one cup very strong coffee, one egg slightly beaten, one dozen macaroons crumbed. Mix sugar, salt and cornstarch together, moisten with a little of the milk, add egg, mix thoroughly, then rest of liquid slowly, stirring to keep mixture smooth. Then add macaroon crumbs and cook in double boiler until thick. Serve cold.

Beef Tripe to Roast.

Boil two pounds tripe for an hour or more, then cut into convenient sized pieces. Spread them out and lay over each a rich veal stuffing. Skewer and tie securely into rolls. Baste continually with butter and dredge flour over them. They may either be spitted or baked in an oven. Serve with sliced lemon and unmelting butter. Time to roast, three-quarters of an hour. Sufficient for four or five persons.

Preserved Ginger.

Peel, wash and sprinkle with a little salt; let stand until juice is extracted or about two hours. Boil about five minutes. Have fruit jars and covers hot. Bottle and seal while still boiling. Will keep indefinitely.

Neapolitan Pudding.

Cut any kind of nice plain cake into slices, spread each slice with currant jelly and cover them with banana slices; put one tablespoonful of whipped cream, previously sweetened, on top of the bananas and serve.

TEN THINGS TO REMEMBER

Writer Herein Sets Forth What is Called the Decalogue of the Housewife.

Thou shalt not discard thy good dress because it is faded, but bleach to a pure white.

Thou shalt not pay out much money for corn plaster, because a salve of soda and lard will cure the very worst corn on thy toe.

Thou shalt not use damp fruit, or thy cake will be heavy, after washing the currants and raisins thou shalt be sure they are thoroughly dry.

Thou shalt not throw away sour cream, but use it in place of butter, when thou are baking.

Thou shalt not dry white gloves or hose in the sun, lest they turn yellow.

Thou shalt not discard thy rubber bag because of a hole, but fill with hot sand or salt, and 'twill give all the heat thou needest.

Thou shalt not let the juice ooze out from thy pie, because thou can prevent it by binding the edge with a strip of white cloth wrung out of cold water.

Thou shalt not pay large sums for dry cleaning, but thou shalt use "elbow grease" with cake of magnesia.

Thou shalt not allow cheese to mold, when a cloth wet in vinegar and put over it will prevent.

Thou shalt not use thy new baking dishes until after thou has put them in a pan of cold water, set it where it will boil, and then set away until water has cooled.—National Magazine.

HOUSEHOLD QUESTIONS

Try cracking pecans nuts by placing them on end in the nut cracker. One vigorous crushing of the cracker will split the nut open through the center.

When heating flatirons, especially the kind with removable handles, turn an old pan or kettle over them as they are grouped together and they will heat much quicker and more evenly.

A tin pail will be found very useful to shut fish in before putting it in the icebox. Fish has a strong odor, which permeates other food, and should never be put in the icebox unless closely covered.

In ironing embroidered table napkins, iron them first on the right side, then on the wrong side and back on the right side, being careful not to press the embroidery design into the linen. Iron the embroidered corner over a soft cloth.

This is a very useful hint to clean lavatory basins, marble washstands, etc. Put some powdered bathbrick into an old saucer and add a little paraffin oil to moisten. With a soft rag rub the article to be cleaned with this mixture, then wash with warm water. You will find that all stains and dirt will disappear.

Paraleys may be kept green and fresh all winter. Put it in a strong boiling hot brine of salt and water. Leave in a half hour and then hang it in a dry room with the blossoms down. Kept in this way it is as nice for flavoring soups, dressings, etc., as when it is freshly grown and gathered.

Pot Roasted Chicken.

Draw and clean one good sized chicken, rub on salt and pepper and dredge with flour, then truss it and lay on either side of the breast under the twine a strip of bacon. Put two tablespoons of butter and two of lard in a kettle and brown the chicken on all sides. Add one cup of boiling water, cover tightly and simmer two and a half or three hours, being careful not to let the water boil away, adding a little water from time to time. Remove the chicken when tender and superfluous fat from the gravy. Add as much water as required for the gravy and thicken with a little flour mixed with water. The gravy is greatly improved by adding a little sour cream. An old chicken can be made very palatable cooked in this way.

Shredded Orange Peel.

Four orange peels, cut them into strips like straws with an old pair of scissors; cover them with cold water and bring to a boil, then drain and cover with boiling water, and boil until tender; make a sirup the same as for the lemon rinds, put the shredded orange peel in this sirup and cook until transparent; dry on a sieve, and while drying dust occasionally with fine granulated sugar and pack away when dry in a box lined with wax paper. The sirup can be used for a sauce.—Farmers' Guide.

Rose Salad.

Boil five beets of uniform size, while hot pour cold water over them; drain and remove the skins; hollow out the centers with a sharp knife; cut the hollowed beets into petals, cutting down two-thirds of the way. In the centers drop a tablespoonful of mayonnaise dressing and around this arrange kernels of nuts. Serve on chilled lettuce leaves.

Panocha.

Three cups brown sugar, eight tablespoons of milk or cream, butter size of large walnut, boil until when tried in water it will form a waxy ball. Then remove from stove, add one tablespoon vanilla and beat five minutes, then add one-half cup or more of walnuts, cut in small pieces. Let cool and cut in small squares. Figs may be used instead of walnuts.

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